

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



MAKE DISHWASHING EASY

- Clean dishes help keep your family healthy.
- Dirty dishes carry germs and spread disease.
- Food tastes better when served from clean dishes.
- The kitchen looks better when it is not cluttered with dirty dishes.

GET DISHES READY FOR WASHING

After Cooking, Start Clean-Up

Soak pots and pans when you empty them. This makes them easier to wash. Use hot water in greasy or sugary pans. Use cold water for soaking pans that have had milk, eggs, or flour in them.

Wipe up water or grease spilled on the floor or stove.

After Eating, Follow A Clean-Up Routine

Clear the table.

Cover and put leftovers in refrigerator.

Put bread in bread wrapper.

Scrape dishes. Place scraps into garbage container.

Fill dishpan or sink with hot water. Put in some soap or detergent. The water should be as hot as your hands can take. Hot water helps get rid of grease on your dishes and gets dishes cleaner.

Place dish drainer or rinsing pan filled with hot water beside dishpan. (Fig. 1)

TO WASH THE DISHES

- Use a dishcloth or sponge to wash each dish on both sides.
- Wash glasses inside and out.
- Wash dishes in this order:
 - Glasses
 - Silverware
 - Plates, cups, saucers and small dishes
 - Serving dishes and platters
 - Cooking utensils

You can keep the dishwater clean longer if you leave dirtiest pieces for last.



Fig. 1

TO RINSE THE DISHES

- Rinse them in very hot or boiling water. Hot water helps kill germs.
- Rinse in pan or in one side of the double sink
 - or
- Pour hot water over the dishes (Fig. 2)
 - or
- Thoroughly spray hot water over dishes with sprayer attachment on sink.
- Use tongs to lift dishes out of the hot water. (Fig. 3)

TO FINISH THE DISHES

Let dishes air-dry, or dry them with a clean towel. Air drying is safest and easiest if the dishes are protected from dust, flies, and pets. While the dishes dry, cover them with a clean, dry towel. (Fig. 4)

Put dishes into storage shelves and drawers.

CLEANUP JOBS AFTER DOING THE DISHES

Wipe off table top; also wipe table edges and chairs if needed.



Fig. 2

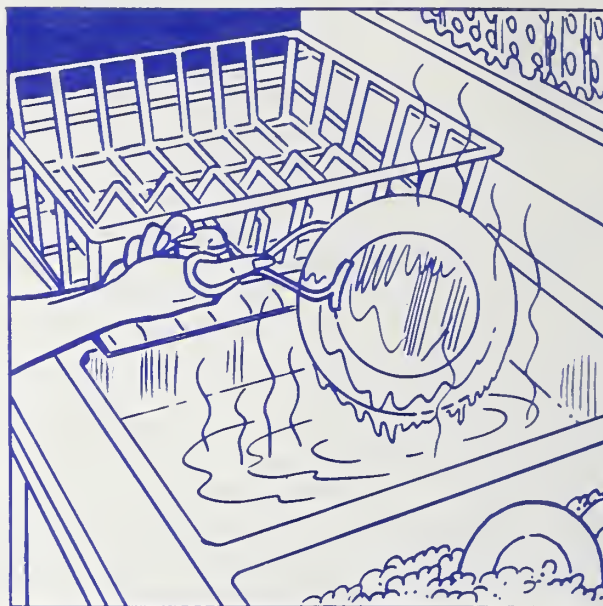


Fig. 3

Wipe off countertops, stove, and refrigerator.

Pour water out of dishwashing pan and rinse pan.

If you have a sink, clean it! Use hot detergent water.

Use scouring powder only when necessary. Remove stains with bleach mixed with water.

Wash and rinse dishcloth or sponge. Hang dishcloth to dry. Put away dishwashing supplies.

Sweep kitchen floor and around eating table.

Take out the garbage at least once a day.

This publication was adapted by Glenda Pifer, Housing Specialist, from "Easy Dishwashing"—Special Circular 157, by Cooperative Extension Service, University of Wisconsin. Issued October 1973.



Fig. 4